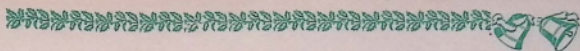




**HOME SERVICE DEPARTMENT**

NORTHERN STATES POWER COMPANY





## CHRISTMAS COFFEE RING

- |                     |                         |
|---------------------|-------------------------|
| 3 cups sifted flour | 2 tsp. sugar            |
| 2 tbsps. sugar      | 1 cake compressed yeast |
| 1 tsp. salt         | 1 cup cream             |
| ½ cup butter        | 3 egg yolks, beaten     |
| ¼ cup scalded milk  |                         |

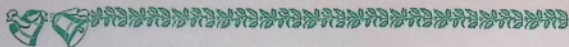
Sift flour, sugar and salt. Cut in butter with a pastry blender or knives. Add sugar to milk, cool to lukewarm and add crumpled yeast. Add cream and egg yolks and stir into flour mixture. Let stand in greased covered bowl in refrigerator over night. Divide dough into six equal portions. Roll each piece into a long roll. Twist two rolls together and shape into a wreath. Repeat with remaining dough. Place on greased cooky sheet and let rise 1½ hours. Bake at 375 degrees for 25 minutes. Cool and frost as desired.



## OLD TIME STOLLEN

- |   |                                 |
|---|---------------------------------|
| 1¾ cups milk, scalded and cooled                | 1 tsp. grated lemon rind        |
| ¼ cup lukewarm water                            | 3 egg yolks                     |
| 1 cake yeast or 1 envelope dry yeast            | 1 oz. brandy                    |
| 5 cups flour                                    | ½ lb. raisins, chopped          |
| ½ tsp. salt                                     | ½ lb. citron, chopped           |
| 1¼ cups butter or shortening, melted and cooled | ½ lb. nuts, chopped             |
| ¾ cup sugar                                     | ¼ lb. candied cherries, chopped |
|   | ¼ lb. dates, chopped            |
|   | ¼ cup confectioners' sugar      |

Dissolve yeast in water for 10 minutes; add to milk. Add three cups flour sifted with salt to make a soft batter. Raise until double in bulk, add ¾ cup of butter or margarine, sugar, lemon rind, egg yolks, and brandy, mixing thoroughly. Add remaining flour, slowly working in until the mixture loosens from bowl. Knead in fruits and nuts. Divide mixture in half, shape into long ovals and place in greased pans. Slash tops, making two rows of slanted dashes down



length of oval; let raise until doubled. Bake at 350 degrees for one hour. When bread is still warm, spoon the remaining  $\frac{1}{2}$  cup butter over loaves, allowing it to penetrate crust; sprinkle with confectioners' sugar. If bread is allowed to age in a cool place two or three days, flavor will be improved and mellowed.



### CRANBERRY GEMS

- |                                   |                           |
|-----------------------------------|---------------------------|
| 1 cup coarsely ground cranberries | 1 tsp. salt               |
| $\frac{1}{2}$ cup sugar           | 1 egg, beaten             |
| 2 cups sifted flour               | $\frac{3}{4}$ cup milk    |
| 3 tsp. baking powder              | 3 tbsp. melted shortening |

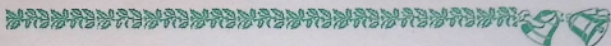
Combine cranberries and sugar. Sift flour, baking powder and salt together into a mixing bowl. Combine egg, milk and shortening. Add sweetened cranberries to milk mixture and pour into flour mixture, stirring only until flour is moistened. Fill greased muffin tins  $\frac{2}{3}$  full. Bake at 425 degrees for 20 to 25 minutes. Makes 12 to 15 muffins.



### CRANBERRY COFFEE BREAD

- |                                  |  |
|----------------------------------|--|
| 2 cups sifted flour              | 2 tbsp. boiling water                            |
| 1 cup sugar                      | 2 tbsp. melted shortening                        |
| $\frac{1}{2}$ tsp. baking powder | 1 egg, well beaten                               |
| 1 tsp. salt                      | $1\frac{1}{2}$ cups coarsely chopped cranberries |
| $\frac{1}{2}$ tsp. soda          |  |
| $\frac{1}{2}$ cup orange juice   |  |

Sift dry ingredients together into a mixing bowl. Combine orange juice, water and shortening and stir into beaten egg. Add to dry ingredients and stir enough to moisten; fold in cranberries. Bake in a well-greased 5x9 inch loaf pan at 350 degrees for 50 to 60 minutes.



## SUGAR PLUM LOAF

- |                             |                            |
|-----------------------------|----------------------------|
| 2 cakes compressed yeast or | 1/3 cup shortening         |
| 2 pkg. dry granular yeast   | 2 eggs                     |
| 1/2 cup lukewarm water      | 4 cups sifted flour        |
| 3/4 cup lukewarm milk       | 1/2 cup chopped nuts       |
| 1/4 cup sugar               | 2 cups mixed candied fruit |
| 1 tsp. salt                 |                            |

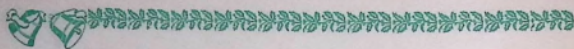
Dissolve yeast in warm water and let stand 5 minutes. Combine milk, sugar, salt, shortening, eggs, softened yeast and half of flour in mixing bowl. Beat two minutes on medium speed of the electric mixer, or until smooth if beaten by hand. Add remaining flour and beat two minutes longer. Scrape batter from beaters and sides of bowl when necessary. Stir in nuts and fruits. Pour into two greased 9x5x3 inch loaf pans. Let rise in warm place until loaf reaches top of pan (40-45 minutes). Brush top with melted butter, sprinkle with sugar and bake in a preheated 375 degree oven for 40-45 minutes or until well browned. Remove from pans and cool on racks.



## LEFSE

- |                     |                           |
|---------------------|---------------------------|
| 5 large potatoes    | 3 tbsp. butter            |
| 1/2 cup sweet cream | 1/2 cup flour to each cup |
| 1 tsp. salt         | of potatoes               |
| 2 tsp. sugar        |                           |

Boil potatoes, mash very fine. Add cream, salt, sugar, and butter and beat until light. Let stand until cool. Add flour. Roll small pieces of dough as for pie crust, rolling as thin as possible. Bake on griddle, using medium heat, until light brown, turning frequently to prevent scorching. When baked, place between clean cloths to keep them from becoming dry.



## HAPPY HOLIDAY CHEESECAKE

- |                                     |                                    |
|-------------------------------------|------------------------------------|
| 4 tbsp. butter, melted              | 3 eggs, separated                  |
| 1 cup Zwieback crumbs               | 2 tbsp. lemon juice                |
| $\frac{3}{4}$ cup sugar             | 4 3-oz. pkg. softened cream cheese |
| 1 cup crushed pineapple (9-oz. can) | $\frac{3}{4}$ cup cream, whipped   |
| 1 envelope unflavored gelatin       | Candied red and green cherries     |
| $\frac{1}{2}$ tsp. salt             | Silver dragees                     |

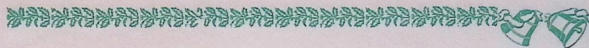
Combine butter, crumbs, and  $\frac{1}{4}$  cup sugar; press into sides and bottom of well-greased 8 or 9-inch spring form pan and chill. Drain the pineapple, reserving syrup; add water to syrup to make 1 cup. Combine remaining sugar, gelatin and salt in top of double boiler. Stir directly over medium heat until gelatin dissolves. Remove from heat. Beat egg yolks slightly and gradually stir in some of gelatin mixture. Pour back into remainder of gelatin mixture and cook over hot, not boiling water, about 5 minutes, stirring constantly. Blend lemon juice with cheese; gradually stir in gelatin mixture. Chill until thickened but not set (45 minutes). Fold in pineapple; whip cream and fold in. Beat egg whites and fold evenly through mixture. Chill 2 or 3 hours until set; remove from pan. To decorate top, sprinkle remaining 2 tbsp. Zwieback crumbs inside a tree design cut out of paper. Trim with candied fruit flowers and silver dragees. Serve cold to 10 or 12.



## DATE NUT PUDDING

- |                             |                                |
|-----------------------------|--------------------------------|
| 1 cup sugar                 | 3 eggs separated               |
| 4 tbsp. cake flour          | 1 cup chopped dates            |
| 2 tsp. baking powder        | $\frac{1}{2}$ cup chopped nuts |
| 4 tbsp. fine cracker crumbs |                                |

Combine sugar, flour, baking powder and cracker crumbs. Beat egg yolks until thick and lemon colored and add to flour mixture. Stir in dates and nuts; then fold in stiffly beaten egg whites. Pour into a greased 8x12 inch baking pan and bake at 375 degrees for 1 hour. Serves 5 or 6.



## POPPY SEED CAKE

2 cups sifted cake flour	1¼ cups sugar
⅛ tsp. salt	1 tsp. vanilla
2 tsp. baking powder	1 cup milk
½ cup poppy seeds	4 egg whites
½ cup butter or shortening	¼ cup sugar

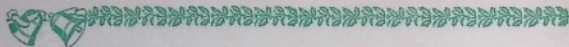
Sift flour, salt and baking powder together and mix in poppy seeds. Add sugar gradually to butter, creaming well after each addition. Stir in vanilla and ¼ cup milk. Add flour and poppy seed mixture alternately with remaining milk. Beat egg whites until they hold stiff peaks, gradually beat in remaining ¼ cup sugar and fold into batter. Turn into a greased and floured 8x3 inch tube pan and bake 40 to 50 minutes at 350 degrees. Cool 10 minutes. Remove from pan. Dust with sifted powdered sugar, or ice with cream cheese icing, whipped cream or serve with ice cream and fruit.



## PRUNE PECAN BREAD

2 cups sifted flour	1 cup coarsely chopped cooked prunes, sweetened
2 tsp. baking powder	¼ cup prune juice
½ tsp. soda	⅓ cup orange juice
½ tsp. salt	1 egg
⅔ cup sugar	¼ cup melted butter
1 tbsp. grated orange peel	
⅔ cup coarsely chopped pecans	

Sift dry ingredients into a mixing bowl. Add orange peel, pecans and prunes and mix with fingers to coat. Beat prune syrup, orange juice and egg with a wire whisk or beater. Pour liquid ingredients into dry ingredients and fold in until blended. (Do not overmix.) Add butter and mix well. Spoon into a greased and floured 9x5x3 inch loaf pan and bake at 350 degrees for 50 to 60 minutes. Cool 5 minutes before removing from pan and cool on a wire rack. If desired, one cup of whole wheat flour may be substituted for 1 cup of the white flour.



## BLACK WALNUT CHRISTMAS CAKE

1 cup brown sugar	1 tsp. cinnamon
¼ cup shortening	1 tsp. cloves
2 tbsp. molasses	1 tsp. nutmeg
2 eggs, well beaten	1¼ cups black walnuts
1 cup sour cream	chopped
2½ cups sifted flour	¼ lb. finely chopped citron
1 tsp. soda	1½ cups raisins
½ tsp. salt	

Cream shortening, sugar and molasses, add eggs and beat until fluffy. Sift flour, soda, spices and salt together 3 times. Add alternately with cream to sugar mixture, reserving about 2 tbsp. of the flour mixture in which to dredge fruit and nuts. Fold fruit and nuts into batter and pour into 2 greased 9 inch layer pans or a 9x13 inch loaf pan. Bake at 350 degrees for 50 to 55 minutes. This cake needs no frosting and the flavor will be improved if cake is allowed to age a week or so.

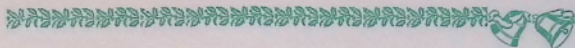


## CRANBERRY NUTMEG DUMPLINGS

In a large saucepan or electric fry pan with close fitting cover, mix together 3 cups raw cranberries, 2 cups sugar and 1½ cups water. Cover and cook until cranberries begin to pop. (About 5 minutes.) While cooking prepare dumplings.

1 egg	1¼ cups bisquick
¼ cup milk	⅓ cup chopped walnuts
1 tbsp. sugar	½ tsp. nutmeg

Beat egg in mixing bowl until fluffy; stir in remaining ingredients. Drop by teaspoonfuls into boiling cranberries. Cover and cook 15 minutes without looking. Serve while warm. Serves 6.



## BLUEBERRY KUCHEN

- |                              |                             |
|------------------------------|-----------------------------|
| $\frac{1}{4}$ cup shortening | $\frac{1}{2}$ tsp. salt     |
| $\frac{3}{4}$ cup sugar      | $\frac{3}{4}$ cup milk      |
| 1 egg                        | 1 cup blueberries           |
| 1 tsp. vanilla               | 2 tbsp. sugar               |
| 2 cups sifted flour          | $\frac{1}{2}$ tsp. cinnamon |
| 3 tsp. baking powder         |                             |

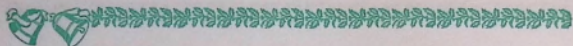
Beat shortening, sugar, egg and vanilla together thoroughly. Sift dry ingredients together and add to the creamed mixture alternately with milk, stirring only until flour is moistened. Spread half of batter in a well-greased 9 inch square pan. Cover with blueberries and add remaining batter. Sprinkle top with mixture of sugar and cinnamon. Bake at 375 degrees for 35 to 40 minutes. Serve warm as quick bread, or as dessert with lemon sauce, whipped or pour cream. Serves 9.



## FRUIT CAKE

- |                                   |  |
|-----------------------------------|--|
| 1 cup shortening                  | $\frac{1}{2}$ cup corn syrup           |
| 1 cup sugar                       | 1 tbsp. wine or fruit juice            |
| 3 eggs, well beaten               | 1 tbsp. vanilla                        |
| $2\frac{1}{2}$ cups sifted flour  | 1 lb. raisins                          |
| $1\frac{1}{2}$ tsp. baking powder | 2 cups chopped dates                   |
| 1 tsp. salt                       | $\frac{3}{4}$ cup finely shaved citron |
| $\frac{1}{2}$ tsp. cinnamon       | $\frac{1}{2}$ cup broken walnuts       |
| $\frac{1}{2}$ tsp. nutmeg         | $\frac{1}{2}$ cup broken pecans        |
| $\frac{1}{4}$ tsp. cloves         | $\frac{1}{2}$ cup broken brazil nuts   |
| $\frac{1}{2}$ cup milk            | $\frac{1}{2}$ cup broken almonds       |

Cream shortening; add sugar gradually and cream thoroughly. Blend in beaten eggs. Sift together flour, baking powder, salt and spices. Mix 1 cup of flour mixture with fruit and nuts and add the remaining flour mixture to the creamed mixture alternately with milk and corn syrup. Blend in wine and vanilla. Stir in fruit and nuts. Place mixture in 2 brown paper-lined loaf pans, 3 inches deep; top  $4\frac{1}{2} \times 8\frac{1}{2}$  inches. Bake at 275 degrees for two hours.



## FRUIT CAKE

- |                                    |                         |
|------------------------------------|-------------------------|
| 1 lb. Brazil nuts (whole)          | 5 large eggs            |
| 1 lb. walnuts (whole)              | 1 tsp. salt             |
| 2 lbs. dates (whole)               | 1 tsp. baking powder    |
| 1/2 lb. candied cherries           | 1 tsp. vanilla          |
| 1 small bottle maraschino cherries | 1 1/2 cups sugar        |
|                                    | 1 1/2 cups sifted flour |

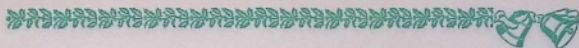
Combine fruits and nuts. Beat eggs, gradually beat in sugar and add vanilla. Sift dry ingredients together and beat into sugar mixture. Stir in nuts and fruits. Oil a 9 or 10 inch angel cake pan and line bottom of pan with brown or wax paper. Place batter in prepared pan and bake at 325 degrees for 2 hours.



## FREEZER FRUIT CAKE

- |                                      |                                  |
|--------------------------------------|----------------------------------|
| 1/2 cup sugar                        | 1 cup white raisins              |
| 1/4 cup flour                        | 1/4 cup chopped citron           |
| 1/4 tsp. salt                        | 1 cup coarsely chopped pecans    |
| 2 cups milk, scalded                 | 2 cups vanilla wafer crumbs      |
| 2 eggs, beaten                       | 1 cup cream, chilled and whipped |
| 1 tsp. vanilla                       |                                  |
| 1/2 cup candied red cherries, halved |                                  |

Grease and line a 1 1/2 quart loaf pan with waxed paper. Arrange some fruits and nuts for decoration on waxed paper. Mix sugar, flour and salt; add to milk. Cook on low heat until mixture thickens (about 10 minutes); stir occasionally. Pour mixture over beaten eggs, continue cooking on medium heat about 5 minutes longer, stirring constantly. Add vanilla; cool. Stir fruits, nuts and crumbs into mixture. Fold in cream and pour batter in pan. Cover with waxed paper and place in freezer 3 to 4 hours. Remove, unmold onto plate or cardboard base cut to fit; wrap in cellophane and replace in freezer. When ready to serve, slice immediately. Makes 12 servings.



## PLUM PUDDING

1 cup soft bread crumbs	½ tsp. salt
1 cup chopped apple	½ tsp. soda
1 cup finely chopped suet	½ tsp. nutmeg
½ cup chopped walnuts	½ tsp. cloves
½ cup sliced citron	½ tsp. cinnamon
2 cups seedless raisins	½ cup milk
½ cup sifted flour	2 beaten eggs
½ cup brown sugar	

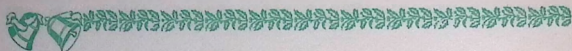
Combine bread crumbs, apples, suet, nuts and fruits. Sift together flour, sugar, salt, soda, and spices, and combine with first mixture. Add milk and beaten eggs. Pour in well greased mold, cover and steam for 2 hours. Serve hot with hard sauce. Serves 6 to 8.



## DELICIOUS CRANBERRY TORTE

1 cup sugar	1 cup buttermilk
¾ cup shortening	1 cup chopped walnuts
2 eggs, beaten	1 cup cut dates
2¼ cups sifted flour	1 cup whole raw cranberries
¼ tsp. salt	Grated rind of 2 oranges
1 tsp. baking powder	(1 cup sugar
1 tsp. soda	(1 cup orange juice

Cream sugar and shortening thoroughly. Add beaten eggs; cream together. Sift flour with remaining dry ingredients. Add to creamed mixture alternately with the buttermilk. Add walnuts, dates, cranberries and orange rind. Bake in a 9 inch greased ring mold or angel food cake pan in a 350 degree oven for 1 hour. Combine sugar and orange juice. Pour over cake while still warm. Let stand 24 hours. Serve with whipped cream. Serves 16.



## STEAMED CRANBERRY PUDDING

2 cups fresh cranberries	¼ tsp. nutmeg
1⅓ cups sifted flour	2 tsp. soda
½ tsp. salt	⅓ cup hot water
½ tsp. cinnamon	½ cup molasses

Halve cranberries; add to flour, salt, spices and soda. Combine hot water and molasses; blend with first mixture. Transfer to well greased pudding mold; cover and steam for 2½ hours. Unmold; serve with Toffee Sauce.

### *Toffee Sauce:*

1 cup sugar	¼ cup butter
½ cup cream	½ tsp. vanilla

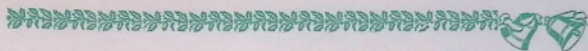
Heat sugar, cream and butter in top of double boiler. Add vanilla. Serve warm. Makes 1½ cups.



## PAVÉ

4 sq. (4 oz.) unsweetened chocolate	4 egg yolks
½ cup butter	2 tbsp. kirsch or rum
¾ cup sifted confectioners' sugar	½ cup water
	½ lb. lady fingers (2 pkg.)

Melt chocolate over hot (not boiling) water. Cream butter well in a mixing bowl, work in sugar gradually and mix until smooth. Drop in egg yolks, one at a time and stir thoroughly. Mix in melted chocolate. Combine kirsch or rum with water in a shallow bowl and quickly dip lady fingers into this liquid. Make a row of lady fingers (resembling a narrow loaf) down an oblong platter. Cover with layer of chocolate mixture. Then build up two more layers of lady fingers with chocolate filling between the layers. Ice top and sides of loaf with chocolate mixture and let stand about 3 hours in refrigerator. Serves 6 to 8.



## CRANBERRY SHERBET

- |                               |                                |
|-------------------------------|--------------------------------|
| 3 cups fresh cranberries      | $\frac{1}{2}$ cup cold water   |
| 2 cups water                  | $\frac{1}{4}$ cup orange juice |
| $1\frac{1}{2}$ cup sugar      | 1 egg white, stiffly beaten    |
| 1 envelope unflavored gelatin |                                |

Combine cranberries and 2 cups water in a saucepan. Bring to a boil, simmer for five minutes, or until skins break. Press through sieve. Add sugar to pulp. Soften gelatin in  $\frac{1}{2}$  cup water. Add to cranberry mixture; stir until dissolved. Stir in orange juice. Pour into freezing tray and freeze until an inch layer is frozen around the sides. Turn into bowl, beat smooth and fold in egg white. Return to tray, freezing until firm. Makes eight servings.



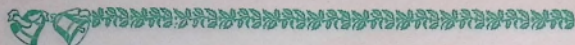
## PUMPKIN WALNUT PIE

- |                                    |                                     |
|------------------------------------|-------------------------------------|
| $1\frac{1}{4}$ cups cooked pumpkin | 3 eggs, slightly beaten             |
| 1 cup brown sugar, packed          | Grated rind of 1 orange             |
| 1 tbsp. flour                      | $\frac{1}{2}$ cup orange juice      |
| 1 tsp. ginger                      | 1 cup evaporated milk,<br>undiluted |
| $\frac{1}{2}$ tsp. cinnamon        | 1 9-inch unbaked pie shell          |
| $\frac{1}{2}$ tsp. nutmeg          |                                     |
| $\frac{1}{2}$ tsp. salt            |                                     |

Combine pumpkin, brown sugar, flour, spices, salt, eggs, orange rind and juice and stir in milk. Pour into pie shell and bake at 450 degrees for 15 minutes, then bake at 350 degrees for 30 minutes or until done.

- |                                  |                 |
|----------------------------------|-----------------|
| $\frac{1}{2}$ cup whipping cream | 1 tbsp. milk    |
| 3 tbsp. cream cheese             | 8 walnut halves |

Whip cream; soften cheese with milk and fold into cream. Garnish pie with whipped cream and walnut halves.



## RUM TOFFEE PIE

- |                            |                          |
|----------------------------|--------------------------|
| 40 rum butter toffee cubes | 4 egg whites, beaten     |
| 1½ cups hot water          | ⅛ tsp. salt              |
| 4 egg yolks, beaten        | 1 9-inch baked pie shell |
| 1 tbsp. gelatin            | (½ cup cream, whipped    |
| ⅓ cup cold water           | ( 2 tsp. powdered sugar  |

Dissolve toffee cubes in hot water. Add to egg yolks and cook until thickened on low heat. Dissolve gelatin in cold water and add to cooked mixture. Cool until mixture begins to set. Fold in egg whites, pour into baked pie shell and cover with sweetened whipped cream. Dust with nutmeg. This filling may also be used for individual pies.



## BRAZIL NUT PIE

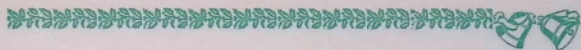
- |                          |                |
|--------------------------|----------------|
| 1 cup ground Brazil nuts | 2½ tbsp. sugar |
|--------------------------|----------------|

Mix nuts and sugar thoroughly. Line an 8 or 9 inch pie pan and bake at 400 degrees for 8 to 10 minutes. Cool before using.

### *Filling:*

- |                     |                            |
|---------------------|----------------------------|
| 2 tsp. gelatin      | 3 egg yolks, beaten        |
| 2 tbsp. cold water  | 1½ tsp. vanilla            |
| ½ cup sugar         | 1 cup cream, whipped       |
| 2 tbsp. cornstarch  | 4 maraschino cherries,     |
| ¼ tsp. salt         | drained and cut in eighths |
| 1 cup milk, scalded |                            |

Dissolve gelatin in cold water. Mix sugar, cornstarch and salt and add to scalded milk. Cook until thickened, then simmer 15 minutes longer, stirring constantly. Stir a small amount of mixture into beaten egg yolks. Add remainder and continue cooking one minute longer. Add gelatin and vanilla and cool. Fold in whipped cream and cherries, pour into shell and sprinkle top with additional chopped or sliced Brazil nuts. Chill.



## CRANBERRY STAR SALAD

- |                                       |                                  |
|---------------------------------------|----------------------------------|
| 1 cup ground, raw cranberries         | 1 cup pineapple syrup            |
| 1 cup sugar                           | 1 cup drained, crushed pineapple |
| 1 pkg. lemon flavored gelatin dessert | ½ cup broken nuts                |
| 1 cup hot water                       | 1 cup chopped celery             |
|                                       | 1 apple, chopped                 |

Combine cranberries and sugar. Dissolve gelatin in hot water, add pineapple syrup and chill until partially set. Add cranberry mixture, pineapple, walnuts, celery and apple. Pour into star mold and chill until firm. Serves 6. Garnish with frosted grapes.

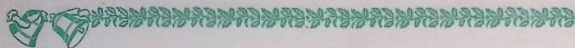
To frost grapes: Dip grapes in slightly beaten egg white, then roll in granulated sugar and chill.



## RAW CRANBERRY SALAD

- |                                  |                                 |
|----------------------------------|---------------------------------|
| 4 cups cranberries               | ½ cup chopped pecans or walnuts |
| 2 cups sugar                     |                                 |
| 2 cups Tokay grapes              | 1 cup cream, whipped            |
| 1 cup pineapple tidbits, drained |                                 |

Put cranberries through food chopper; add sugar and let stand several hours or over night. Drain well. Cut grapes in halves, remove seeds and add, with pineapple and chopped nuts, to cranberries. Just before serving, fold in whipped cream.



## CRANBERRY GRAPE SALAD

- |                         |                                       |
|-------------------------|---------------------------------------|
| 4 cups raw cranberries  | 1 pkg. lemon flavored gelatin dessert |
| 2 cups sugar            | $\frac{1}{2}$ cup hot water           |
| $\frac{1}{2}$ cup water | $\frac{1}{2}$ lb. Tokay grapes        |

Cook cranberries, sugar and water for 8 minutes or until skins pop. Dissolve gelatin in hot water, fold in cranberry mixture and grapes and chill in refrigerator until firm.



## CHRISTMAS SALAD

- |                                      |   |
|--------------------------------------|---|
| 1 pkg. lime flavored gelatin dessert | 1 No. 2 can white cherries              |
| 1 cup hot water                      | $\frac{1}{2}$ cup sliced stuffed olives |
|                                      | $\frac{1}{2}$ cup pecan halves          |

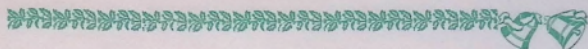
Dissolve gelatin in hot water and use juice from cherries for other cup of liquid. Cool until syrupy; add cherries, olives and pecans and pour into ring mold or individual salad molds. Chill.



## CREAM CHEESE COOKIES

- |                                 |                                  |
|---------------------------------|----------------------------------|
| 1 3 oz. pkg. white cream cheese | $\frac{1}{2}$ cup sugar          |
| $\frac{3}{4}$ cup butter        | $1\frac{1}{2}$ cups sifted flour |
| $\frac{1}{4}$ cup shortening    | $\frac{1}{4}$ cup sugar          |
|                                 | $\frac{1}{2}$ cup chopped nuts   |

Blend cream cheese, butter and shortening, add sugar and beat well. Stir in flour and chill several hours. Form dough into small balls and roll in mixture of sugar and nuts. Bake on ungreased cookie sheet at 325 degrees for 15 to 20 minutes.



## DARK MYSTERIES

- |                       |                          |
|-----------------------|--------------------------|
| 1 cup soft shortening | 1 cup quick cooking oats |
| ½ cup powdered sugar  | Candied cherries         |
| 2 tsp. vanilla        | (1 pkg. chocolate bits   |
| 2 cups sifted flour   | (2 tbsp. milk            |
| ½ tsp. salt           | (Chopped nuts            |

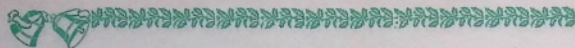
Cream shortening and sugar until light. Add vanilla. Sift flour and salt together and add to sugar mixture. Stir in rolled oats. (Dough will be quite stiff.) Shape 1 tbsp. dough around each cherry and place 2 inches apart on an ungreased cookie sheet. Bake at 325 degrees for 25 to 30 minutes. Cool. Melt chocolate with milk over hot water and blend until smooth. Dip top or ends of each cookie into melted chocolate and then into nutmeats.



## CHOCOLATE BALLS

- |                     |                       |
|---------------------|-----------------------|
| 2 cups sifted flour | ⅔ cup sugar           |
| ⅛ tsp. salt         | 1 tsp. vanilla        |
| ½ cup sifted cocoa  | 2 cups chopped pecans |
| 1¼ cups butter      |                       |

Mix and sift together flour, salt and cocoa. Cream butter well, add sugar gradually and continue creaming until light and fluffy. Add flavoring and nuts and mix well. Add flour mixture gradually and blend well. Chill thoroughly. Using about 1 teaspoon of dough for each cookie, shape into balls; place on ungreased cookie sheet and bake at 350 degrees for about 18 minutes.



## VENETIAN CAKES

- |                           |                                 |
|---------------------------|---------------------------------|
| ½ cup butter              | ½ cup chopped, blanched almonds |
| 1½ cups powdered sugar    | 1 tsp. vanilla                  |
| 1½ cups sifted cake flour | 3 egg yolks, well beaten        |

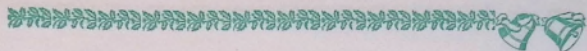
Cream butter and sugar. Add egg yolks and the almonds. Mix and add vanilla. Stir in flour lightly (dough should be rather stiff). Take small pieces of dough, dip in powdered sugar and roll into 1 inch balls. Place on ungreased cooky sheet and bake at 350 degrees for 10 to 15 min. until delicately browned.



## ANISE SNAPS

- |                     |                        |
|---------------------|------------------------|
| ½ cup butter        | 2 tbsp. anise seeds    |
| 1¼ cups sugar       | 2½ cups sifted flour   |
| 2 eggs, well beaten | 1 tsp. soda            |
| ½ tsp. vanilla      | 1 tsp. cream of tartar |
| ½ tsp. salt         |                        |

Cream butter and sugar until light. Add eggs, vanilla and anise seeds and mix thoroughly. Sift dry ingredients together three times and add to sugar and egg mixture. Blend well and chill. Shape into small balls (½ inch in diameter) and place far apart on greased cooky sheet. Bake at 375 degrees for 12 minutes.



## PUMPKIN DROP COOKIES

1/3 cup shortening	4 tsp. baking powder
1 1/3 cups sugar	1 tsp. salt
2 eggs	1/4 tsp. ginger
1 cup canned pumpkin	1/4 tsp. allspice
1 tsp. vanilla	1 tsp. nutmeg
1 tsp. lemon	1 tsp. cinnamon
1 tsp. grated lemon rind	1 cup raisins
2 1/2 cups sifted all-purpose flour	1/2 cup chopped nuts

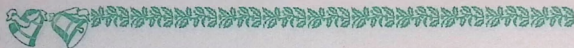
Cream shortening and sugar; add eggs, one at a time, and beat thoroughly after each addition. Add pumpkin and flavorings. Sift dry ingredients together and stir into sugar-egg mixture. Fold in raisins and nuts, blending well. Drop by teaspoonful onto an oiled cooky sheet and bake at 400 degrees for 12 to 15 minutes. Makes 4 1/2 dozen.



## LEMON COCONUT COOKIES

1 cup butter or shortening	2 cups sifted flour
1/2 cup sugar	1/4 tsp. salt
1 egg	1 cup shredded coconut, finely chopped
1/2 tsp. grated lemon rind	
1 tbsp. lemon juice	

Cream butter, add sugar gradually and continue creaming until light. Add egg, lemon rind and juice. Beat well. Sift together flour and salt and stir into sugar-egg mixture. Blend in coconut and drop by teaspoonfuls onto an ungreased cooky sheet. Bake at 325 degrees about 15 to 20 minutes, until lightly browned around the edge. Makes 6 dozen 2 inch cookies.



## CHERRY PECAN MERINGUES

- |                                    |                                  |
|------------------------------------|----------------------------------|
| 3 egg whites                       | $\frac{1}{3}$ cup chopped pecans |
| 1 cup sugar                        | Red sugar                        |
| $\frac{1}{3}$ cup chopped cherries |                                  |

Beat egg whites until very stiff; add sugar, a little at a time, beating constantly. Fold in cherries and pecans. Drop by rounded teaspoons onto a lightly greased and floured cooky sheet and bake at 275 degrees for 50 minutes. If desired, meringues may be sprinkled with red sugar about 5 minutes before removing from oven.



## SPRITZ COOKIES

- |                          |                                  |
|--------------------------|----------------------------------|
| 1 cup butter             | almond extract                   |
| $\frac{3}{4}$ cup sugar  | $2\frac{1}{4}$ cups sifted flour |
| 1 egg                    | $\frac{1}{4}$ tsp. salt          |
| 1 tsp. vanilla, lemon or | $\frac{1}{2}$ tsp. baking powder |

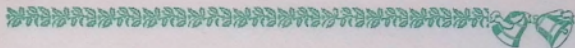
Cream butter, add sugar gradually and continue creaming until light. Beat in the egg and flavoring. Sift flour with salt and baking powder and blend into sugar mixture. Press dough through cooky press onto ungreased cooky sheet. Bake at 400 degrees for 7 to 10 minutes. Makes 6 dozen cookies.



## ROSETTES

- |                         |                         |
|-------------------------|-------------------------|
| 2 eggs                  | 1 cup flour             |
| 1 egg yolk              | $\frac{1}{3}$ cup sugar |
| $\frac{2}{3}$ cup cream |                         |

Beat eggs, egg yolk and cream. Add flour and sugar and stir until well blended. Let stand two hours. Heat fat to 375 degrees, heat iron and drain iron on absorbent paper. Stir batter well, dip iron into batter and fry in hot fat until golden brown. Remove rosette from fat and drain on absorbent paper. Sprinkle with sugar.



## BOHEMIAN CURLERS

- |                         |                              |
|-------------------------|------------------------------|
| 6 egg yolks             | 1 tsp. sugar                 |
| 1 tbsp. cream           | 1 tsp. vanilla               |
| $\frac{1}{4}$ tsp. salt | $\frac{3}{4}$ to 1 cup flour |

### *Sugar Mixture:*

- $\frac{1}{2}$  cup granulated sugar
- $\frac{1}{2}$  cup powdered sugar
- $\frac{1}{2}$  tsp. cinnamon

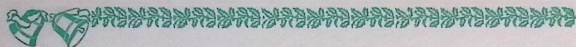
Blend yolks, cream, salt, sugar and vanilla. Add enough flour to make a stiff dough. Roll  $\frac{1}{2}$  tsp. of dough to about  $\frac{1}{16}$ th of an inch in thickness. Cut 3 or 4 slits with pastry wheel or knife. Weave fork tines through the slits and drop in hot fat (375 degrees), holding down with fork until puffed. Remove fork and continue frying until dough begins to turn golden, turning only once. Drain on absorbent paper, and when cool, sprinkle with sugar mixture. They will curl in various shapes, depending on how fork is held. These are very delicate and require careful handling.



## WHITE CRUMB COOKIES

- |                                  |                           |
|----------------------------------|---------------------------|
| 3 cups plus 2 tbsp. sifted flour | 1 cup sugar               |
| $\frac{1}{2}$ tsp. baking powder | 1 tsp. salt               |
| 1 cup shortening                 | $\frac{1}{4}$ tsp. nutmeg |
| 3 egg yolks                      | 1 tsp. vanilla            |
| $\frac{1}{2}$ cup sweet cream    | 2 tbsp. brandy            |

Place flour, baking powder and shortening in a large mixing bowl and blend into a crumb mixture using a pastry blender or two knives. Add remaining ingredients and mix thoroughly. Form into rolls and chill several hours. Slice and place on ungreased cooky sheet. Bake at 400 degrees for about 8 minutes.



## AUNT IDA'S FROSTED CHOCOLATE CHIP BARS

½ cup shortening	1¾ cup sifted flour
½ cup granulated sugar	1 tsp. soda
½ cup brown sugar	1 tsp. vanilla
1 tbsp. water	

Cream shortening and sugars together until fluffy. Stir in water and flavoring. Sift flour and soda together and stir into creamed mixture. Spread over bottom of a greased 9x13 inch pan. (Mixture will be crumbly.) Pat down firmly and sprinkle with chocolate chips. Spread on frosting and bake at 325 degrees for 30 minutes. Cut into bars or squares while still warm.

### *Frosting:*

1 cup brown sugar	2 egg whites
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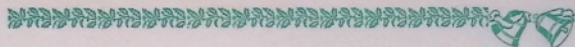
Beat egg whites until they hold soft peaks, beat in brown sugar and spread over cooky mixture. If desired, chopped nuts may be sprinkled on top.



## BLACK WALNUT COOKIES

3 eggs	¼ tsp. salt
1 cup sugar	1 cup chopped dates
1 cup sifted flour	1 cup chopped black walnuts
1 tsp. baking powder	

Beat eggs well, gradually add sugar and continue beating. Sift dry ingredients together, reserving a little flour to dredge dates, and stir into sugar-egg mixture. Fold in dates and nuts and pour into a 10x14 inch baking pan. Bake at 325 degrees for 30 to 35 minutes; cool and cut into small squares or rectangles. Dip in powdered sugar frosting and roll in grated pecans (1 lb.).



## PINEAPPLE BARS

- |                          |                      |
|--------------------------|----------------------|
| 1/2 cup butter           | 1 cup sifted flour   |
| 1 cup brown sugar        | 1 tsp. baking powder |
| 1 cup quick cooking oats | 1/2 tsp. salt        |

Cream butter and brown sugar. Add flour, baking powder, salt and rolled oats to make a crumb mixture. Pat one-half the crumbs into a 7x11 inch baking pan.

### *Filling:*

- |                               |                     |
|-------------------------------|---------------------|
| 1 small can crushed pineapple | 1/4 cup cornstarch  |
| 3/4 cup sugar                 | 1 tbsp. butter      |
| 1/4 tsp. salt                 | 1 tbsp. lemon juice |

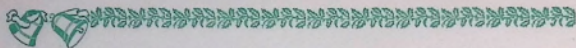
Combine sugar, salt and cornstarch and stir into pineapple. Cook over low heat until mixture thickens slightly. Stir in butter and lemon juice and cool. Spread filling over crumb mixture in baking pan and cover with remaining half of crumbs. Bake at 350 degrees for 40 minutes.



## CHRISTMAS FUDGE

- |                          |                                       |
|--------------------------|---------------------------------------|
| 3 cups sugar             | Grated rind of 1 orange               |
| 1/4 tsp. cream of tartar | 1/2 cup chopped nuts                  |
| 1/4 tsp. salt            | 1/4 cup candied cherries,<br>cut fine |
| 1 cup light cream        |                                       |
| 1 tbsp. butter           | 1 1/2 tsp. vanilla                    |

Combine sugar, cream of tartar, salt, and cream in 3 quart saucepan. Mix thoroughly. Bring to boiling point slowly on medium heat. Stir until sugar has dissolved. As mixture begins to boil, carefully wipe down sides of pan with wet cloth to remove sugar crystals. Without stirring, boil on medium heat until sugar mixture reaches 238 degrees (end of soft ball stage). Remove from heat. Add butter, but do not blend. Cool to 115 degrees or lukewarm. Add vanilla, nuts, cherries, and orange rind. Beat until mixture thickens and just begins to lose its gloss. Pour quickly into greased 8x8 inch pan. Cool. When firm, cut in squares. Makes about 1 1/2 pounds.



## PECAN BARS

1 cup butter	1 tsp. vanilla or 1/2 tsp. maple flavoring
1 1/4 cups brown sugar	1 1/2 cups sifted flour
1 egg	1 1/2 tsp. baking powder
1/4 tsp. salt	1 1/4 cups whole pecans

Melt butter, pour over brown sugar in a mixing bowl and cream well. Add egg, salt and vanilla and beat two minutes. Stir in flour and baking powder which have been sifted together; mix well. Spread evenly in a buttered 9 inch square pan. Sprinkle pecans over top and bake in a preheated 325 degree oven for 35 to 40 minutes. Cut in bars. Note: Bars are slightly "sticky-moist" when done.



## PEPPERMINT WALNUTS

3 cups shelled walnuts, whole	1 tbsp. white syrup
6 marshmallows	1 cup sugar
6 drops oil of peppermint	1/2 cup water
	1/8 tsp. salt

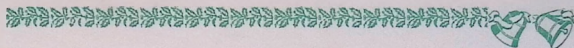
Cook syrup, sugar and water to the soft-ball stage; add the marshmallows and stir to melt. Add nuts, flavoring and salt and stir until syrup becomes creamy and begins to set. Turn out on a piece of waxed paper and separate nuts.



## ORANGE SUGARED WALNUTS

2 1/2 cups walnuts	1 tsp. salt
1/2 cup fresh orange juice	1 cup sugar
1 tsp. cinnamon	

Heat walnuts in saucepan at 350 degrees for 15 minutes. Shake often. Combine rest of ingredients, cook to soft ball stage 236 degrees. Add toasted nuts and stir until creamy. Pour onto cookie sheet, and separate with fork while cooling. Wrap when cool.



### FROSTED PECANS

- |                      |                   |
|----------------------|-------------------|
| 1 egg white          | 1 cup brown sugar |
| 1 cup chopped pecans | 2 tsp. vanilla    |
| 1 tsp. cinnamon      |                   |

Beat egg white until stiff. Add the sugar and cinnamon and beat well. Fold in the pecans. Drop by teaspoonfuls on wax paper-covered cookie sheet and bake at 250 degrees for 40 minutes.



### MINCEMEAT STICKS

- |                                  |                         |
|----------------------------------|-------------------------|
| 3 eggs                           | $\frac{1}{8}$ tsp. salt |
| 1 cup sugar                      | 1 cup mincemeat         |
| $1\frac{1}{4}$ cups sifted flour | 1 cup chopped nuts      |
| 1 tsp. baking powder             |                         |

Beat eggs until light; beat in sugar gradually. Sift dry ingredients together and fold into egg-sugar mixture. Fold in mincemeat and nuts and pour into a greased, paper-lined 9x13 inch pan. Bake at 325 degrees for 40 to 45 minutes. While warm, cut into narrow strips (1x3 inch) and roll in sifted powdered sugar. Makes 36 sticks.

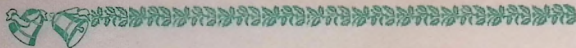
Note: If using package mincemeat, follow directions on package.



### MEXICAN ORANGE CANDY

- |                                       |                          |
|---------------------------------------|--------------------------|
| 3 cups sugar                          | 1 cup chopped nuts       |
| $1\frac{1}{2}$ cup rich milk or cream | $\frac{1}{4}$ tsp. salt  |
| Grated rind of 2 oranges              | $\frac{1}{2}$ cup butter |

Scald milk. Melt 1 cup sugar to a golden color. Add milk all at once and stir. Add 2 cups sugar and stir while dissolving. Cook to hard ball stage. Just before it is done, add grated rind, salt, butter, and nuts. Beat until creamy. Pour into buttered 8x8 inch pan. Cut into squares.



## PEANUT BRITTLE

- |                              |   |
|------------------------------|---|
| 1 cup light syrup            | 2 cups sugar                            |
| $\frac{1}{2}$ cup cold water | $1\frac{1}{2}$ cups raw Spanish peanuts |
| 1 tbsp. butter               |   |

Cook syrup, sugar and water to hard ball stage. Add nuts and butter and continue cooking to light golden caramel stage. Remove from heat and add:

- |                |             |
|----------------|-------------|
| 1 tsp. vanilla | 1 tsp. soda |
|----------------|-------------|

Stir thoroughly. Pour out on buttered surface such as enameled table top or zinc table, or large dripping pan. As mixture cools, stretch as much as possible to thin.



## ENGLISH TOFFEE

- |   |                          |
|---|--------------------------|
| 1 cup white corn syrup                  | $1\frac{1}{2}$ tsp. soda |
| 2 cups sugar                            | $\frac{1}{2}$ cup water  |
| $1\frac{1}{2}$ cups shelled raw peanuts | $\frac{1}{2}$ tsp. salt  |

Boil sugar, syrup and water until brittle in cold water. Add peanuts and cook until the peanut skins pop; remove from heat. Add soda and flavorings if desired and a little butter. Spread thin on buttered marble slab. Dipping chocolate may be melted and poured over or each piece dipped in chocolate.



## CHRISTMAS BALLS

- |                       |                         |
|-----------------------|-------------------------|
| 1 lb. figs            | 1 tbsp. orange juice    |
| 1 lb. dates           | $\frac{1}{4}$ cup honey |
| 1 lb. English walnuts |                         |

Put through food chopper. Mix with honey and orange juice and shape. Roll in powdered sugar, granulated sugar or ground nuts. These keep well and can be made early.



